

Fisher & Paykel

Use & Care

Freestander Ranges

RA535 Series





Introduction	Safety Instructions	2
	Accessories	2
	Anti Tip Brackets	2
	Side Mounted Power Outlets	3
	First Use	3
Setting Clocks & Timers	Ringer Timer Model	4
	Analogue Clock Model	4
	Electronic Clock Model	5
Automatic Cooking	Automatic Cooking with Analogue Clock Models	6
	Automatic Cooking with Electronic Clock Models	7
How to Use Your Oven	Controls	8
	Main Features	8
	Cooking Functions	8
How to Use Your Cooktop	Radiant Cooktop	11
Baking Guide	Baking Suggestions & Chart	12
Grilling Guide	Grilling Suggestions & Chart	14
Roasting Guide	Roasting Suggestions & Chart	15
Cleaning	Cleaning	16
Customer Care	Manufacturer's Warranty	17

2 INTRODUCTION

Congratulations

Congratulations on the purchase of your new Range. We strongly recommend that you read the Use & Care Instructions carefully to take full advantage of the features offered by this product.

Safety Instructions

1. Household appliances are not intended to be played with by children.
2. Children or persons with a disability that may limit their ability to use the appliance, should have a competent person instruct them in its use. This person should be satisfied that they can then use the appliance without danger to themselves or their surroundings.
3. This appliance should be connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.
4. If your Range is placed on a base to align it with the bench, take measures to prevent the base of the Range from slipping.
5. Take care when opening the oven door. Let hot air and steam escape before removing or replacing food.

Warning

During use this appliance becomes hot. Care should be taken to avoid touching elements inside the oven.

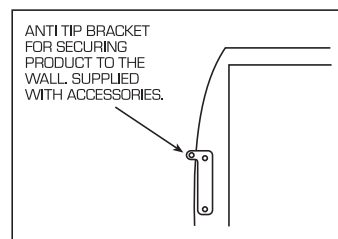
Accessories

Depending on what model you have purchased your range is supplied with:

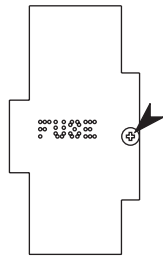
- 1 Grill Plate
- 1 Roast Dish
- 1 or 2 Bake Trays
- 1 or 2 Bake Racks
- 1 or no Guard Rack
- 1 or no Element Guard

Anti Tip Brackets

Anti tip brackets are supplied with the accessories, so that the product can be secured to the wall to prevent it from tipping over.



**Side Mounted Power Outlets
(New Zealand Only)**



The two side mounted power outlets are internally fused with one 10 amp fuse. Care should be taken not to overload them.

If required the fuse can be repaired by following these steps:

1. Turn the power to the oven off. Extra care should be taken to make sure there is no power to the oven before repairing the fuse.
2. Pull the oven out from the wall as the back is accessible and locate the fuse cover on the right-hand side.
3. Using a Phillips style screwdriver, remove the screw holding the fuse cover in place and remove the fuse cover.
4. Remove the fuse carrier from its base and replace the blown fuse wire with a new 10 amp fuse wire. 10 amp is the maximum allowable fuse wire that can be used in this fuse.
5. Refit the fuse and the fuse cover.

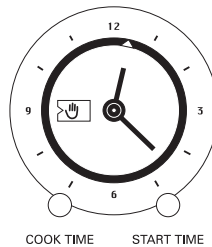
First Use

First ensure the product is switched on at the wall. To enable the Range to work, you must first set the clock. Depending on what model you have purchased, your range will have one of the clocks illustrated below. Follow the instructions to set.

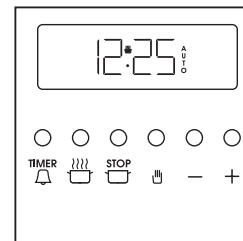
Remove accessories and condition the oven by running at Bake 200°C for one hour before using. There will be a distinctive smell, this is normal but make sure your kitchen is well ventilated during the normal conditioning period.

Warning

We do not advise placing aluminium foil or dishes with reflective qualities on the oven bottom. This will cause a heat buildup which will result in irreversible damage to the enamel.



Analogue Clock



Electronic Clock

4 SETTING CLOCKS & TIMERS

Ringer Timer Model

This has a manual timer which can be set for up to 55 minutes.

Setting the Ringer Timer

The timer can be used at any time even if the oven is not in use. The timer can be set for up to 55 minutes.


If the oven is in use, the timer does not turn the oven off.

1. To use the timer, turn the timer control knob clockwise to the 55 minute mark, then turn back to show the number of minutes you want.
2. The timer will count down and will ring when the set time is reached.

Analogue Clock Model

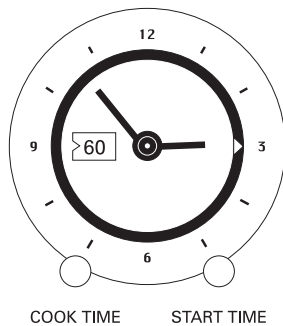
This clock has an analogue display and an automatic function.

Setting The Analogue Clock

To set the clock push the Cook Time knob in and turn anti clockwise until the clock shows the correct time. Make sure the  shows. Press and turn the Start Time knob anti clockwise until the red triangle clicks into alignment with the hour hand.



Setting the Minute Timer

The Timer can be used at any time even if the oven is not in use, however if the oven is in use it will turn the oven off when the set time has elapsed.



To set the Timer, turn the Cook Time knob anti clockwise until you have the number of minutes you want in the centre of the display window.

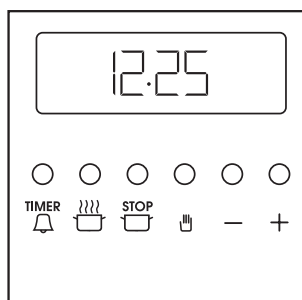
When the time you have set is finished, the Timer will ring and the oven will turn off, if it is on.





To turn the timer bell off, turn the left hand knob to . The Timer will continue to ring until turned off. Make sure the oven is returned to manual mode by turning the Cook Time knob until the  shows.

Electronic Clock




This clock has a 24-hour display and a minute timer function. It will flash 0.00 alternatively with 'Auto' when it has been turned on at the wall. To enable the range to work you must first set the clock.

Setting the Clock



1. Press and hold the  and  buttons.
2. Set the correct time using -/+ buttons.
3. If you make a mistake, press  and  buttons and start again.

The Minute Timer may be used at any time even when the oven is not in use or when it is set automatically.

1. Press  button briefly.
2. Set the required time using -/+ buttons. The display will show the time of day with the  symbol indicating that the Timer is set.
3. To check the remaining time press the  button and the remaining time will be displayed for four seconds before showing time of day. When the set time elapses, the Timer will beep.
4. To turn beeps off, press any function button. The Timer does not turn the oven off.



Clock showing Minute Timer in use


6 AUTOMATIC COOKING

Automatic Cooking with the Analogue Clock Models


1. Check that the clock shows the correct time.
2. Choose the Function and Temperature that you want. The oven indicator light will glow and the elements will come on.
3. **Decide when you want the oven to come on. This is the time you want the oven to turn off, minus the cooking time you have set.**
4. Turn Cook Time knob anti clockwise until you have the number of minutes you want to cook for in the centre of the display window.
5. Press and turn the Start Time knob anti clockwise until the red triangle is pointing to the time you want to start cooking. The indicator light will go out.

The oven is now set for automatic cooking.

When Automatic Cooking Finishes

When the time you have set is finished the timer will rung until it is turned to the  symbol and the oven will then turn off.





To Turn the Oven Off, and/or Cancel Automatic Cooking

Turn the cooktime knob until the  symbol shows in the display window, turn the oven to manual mode. Press and turn the start time knob until the triangle clicks into alignment with the hour hand. turn temperature and function to off.

Automatic Cooking with Electronic Clock Models

To Start Automatic Cooking with Electronic Clock




You do not have to set a start time for electronic clocks. The clock will automatically deduct the cook time from the stop time to start.

1. Check that the clock shows the correct time of day.
2. Select Function and Temperature that you need. The oven indicator light will glow and the element will come on.
3. Decide how long the food will take to cook allowing time for preheating if needed.
4. Press COOK TIME  button, 0.00 will show, then using - / + buttons, select time.
5. To set oven to turn off press STOP TIME. Enter the time at which you would like food to finish cooking using - / + buttons.
6. If there is time to wait before the Cook Time starts, the time of day and "Auto" are shown and the clock display dims. The oven element turns off when the setting is complete.
7. During automatic cooking, the  and "Auto" are shown in the clock display.
8. When the cook time is finished the oven will beep, the  goes out and the oven turns off, "Auto" flashes.
9. Turn Temperature and function to OFF and press MANUAL  button to return to manual.


Auto Stop Cooking

Use Auto Stop Cooking if you are at home to start cooking but want the oven to turn off automatically. To set for Auto Stop Cooking, follow the first four steps for automatic cooking.

To Cancel Automatic Cooking

1. Press  button and press -/+ button to 0.00. "Auto" will flash. Press the  button, turn Function and Temperature off.
2. Press  button and set Cook Time will show. Press STOP TIME button and set Stop Time will show.
3. Turn temperature and function off.

To Check Automatic Cooking

Press the  button and the set Cook Time will show. Press the STOP TIME button and the set Stop Time will show.

8 HOW TO USE YOUR OVEN

Controls

Select required function using Function knob then select the temperature you want with the Temperature knob. The oven light will come on automatically when a function is selected. The oven indicator light will glow until the oven has reached the set temperature. When you have finished cooking turn the oven off.

Main Features Main Oven

Your oven will offer you the choice of Bake and Grill functions. Some models may have Fan Bake, Fan Grill and Defrost. The heat is thermostatically controlled.

Using Your Oven

Turn the oven on by selecting the required temperature. The oven light will come on automatically. The oven indicator light will glow until it has reached the set temperature. For grilling turn the temperature to grill. When you have finished cooking, turn the oven off.

Warmer Drawer

Warmer Drawers have a low powered element and will keep food and plates warm. Rotate the knob to turn the warmer drawer on and off.

Storage Drawer

Storage drawers do not have an element so cannot keep food warm.

Shelf Position

Shelf positions are numbered from the top down. The cooking tables supplied give you suggested shelf positions. You may wish to change these to suit yourself.

Oven Light

Depending on the model of your Range the oven light can be turned on with a switch or will automatically turn on when the oven function is selected. The oven elements will not turn on until the oven temperature is selected.

Cooking Functions

There are a variety of cooking functions depending on the model of oven you have purchased. These include;

- Bake
- Grill
- Defrost
- Fan Bake
- Fan Grill

Bake

Heat comes from one element, at the top and one element at the bottom of the oven. For baked products you will achieve a better result if the oven is preheated first.

Both elements are controlled by the thermostat and will cycle on and off to maintain the set temperature.

This is the traditional method for cooking baked food. One tray of food is usually cooked at any time. **Your new Oven may differ in temperature from your previous Oven and will therefore need some experimentation in the early stages.**

Fan Bake

Heat comes from one element, at the top and one element at the bottom of the oven. The fan circulates the hot air to be circulated around the oven cavity enabling cooking in a variety of positions at the same time.

The Multifunction system means that some trays of food may brown more quickly than others. Therefore it may be necessary to remove trays at different times.

Fan Bake is suitable for multiple shelf cooking, reheating cooking foods, pastries and complete oven meals.

Defrost

The Defrost function uses low temperature air that is circulated by the fan. This enables food to be thawed without cooking. Defrost is also suitable for rising yeast dough and drying fruit, vegetables and herbs.

10 HOW TO USE YOUR OVEN

Grill

The Grill works by directing radiant heat which comes from the powerful upper element onto the food. **Leave the oven door open, at the first stop position**, to ensure that the element remains on and does not cycle off. Grill function is suitable for tender cuts of meat, steak, chops, sausages, fish, cheese toasties and other quick cooking foods.

To use the grill select Grill on the function knob. Set to the required heat by using the Temperature knob. The hottest temperature is achieved at Hi. We recommend that this temperature be used for grilling meats.

For best results when grilling, leave the oven door open at the first stop position.

The grill function cooks a large area of food by using heat from an upper element and is suitable for family meals or larger amounts of food.

Warning

Accessible parts may become hot when grill is in use. Children should be kept away.

Fan Grill

Fan Grill combines the benefits of both fan bake and traditional grill function. The grill element cycles on and off to maintain the set temperature while the fan circulates the heated air. The oven door remains closed for Fan Grill.

Fan Grill is suitable for products that you would usually pan fry, e.g., meat balls, hamburger patties, sausages. It also cooks large cuts of meat well giving a result that is similar to rotisserie cooked meat.

Dishes such as lasagne, macaroni cheese and desserts such as meringue topped puddings and fruit crumbles also Fan Grill well.

The Fan Grilling Guide will help you with times and temperatures.

You may notice condensation around the vent when Fan Grilling. This is normal and is due to moisture evaporation from your food.

Radiant Cooktop

The radiant coil cooktop has tubular heating elements. The elements are designed to lift and rotate allowing easy access to the element bowls for cleaning. Replacement bowl inserts are available from the dealer where you purchased your range.

Control

As the control knob is turned from Lo to Hi the heat output is increased. Turn the control knob to Hi to begin cooking, adjusting as necessary.

Utensils

It is important that the pans are the same size or slightly larger than the element. A pan with a flat base will make better contact with the element resulting in shorter cooking times.

Aluminium and copper cookware can cause a metallic residue to remain on the cooktop. If left this become difficult to remove.

Jagged edges on saucepans or heavy frypans may scratch the element.

Round based woks should NOT be used on radiant elements without a wok ring as they will damage the element bowls.

12 BAKING GUIDE

Baking Suggestions & Chart

Bake and Fan Bake each give different results for the same product.

Our baking chart will give you suggested times and temperatures.

Bake function is suitable for single trays of biscuits, scones and muffins, cakes, slices, casseroles, baked puddings, roasts and delicate egg dishes.

Use these times and temperatures as a guide only.

* Suggested Cooking Function for Baking	Bake Function		
	Shelf	Temp °C	Time (mins)
Baked Products			
Biscuits (Single trays)	2 or 3*	170-190	8-20
Slices	2,3*	170-190	20-30
Shortbread	2,3*	150-170	20-35
Cake Plain	3*	160-190	40-90
Rich Fruit	3*	140-160	1½-6hrs
Sponge	2,3*	170-190	20-30
Muffins	2,3*	180-220	12-20
Scones	2*	210-230	10-20
Bread/Loaves/Rolls	3*	190-220	10-40
Pizza	2,3	200-220	10-20
Egg Recipes			
Baked Custard	3*	170-190	30-45
Pavlova	3*	150/100	30 -90
Meringue	3*	100-110	75-90
Bacon & Egg Pie	3	200-220	20-30
Casseroles	3,4*	160-180	1½-3 hrs
Family Favourites			
Chicken Pieces	2,3	170-190	30-60
Whole	3	160-180	60-65
Turkey	3,4	160-170	30-35/500g
Macaroni Cheese	3	170-180	25-35
Lasagne	3	190-200	20-30

Important

These times and temperatures are a guide only and are based on the oven being preheated first.

Shelf positions are numbered from the top down. You may need to alter the time to achieve your desired result. When multi-shelf cooking some products may need to be removed before others. Times will vary depending on the type of cooking container, temperature of ingredients and size of article being cooked.

Time (mins)	Fan Bake Function		Time (mins)
	Shelf	Temp °C	
8-20	1,2,3,4	160-180	8-20
20-30	2,3	160-180	20-30
20-35	2,3	140-160	15-30
40-90	3	150-170	40-90
1½-6hrs	3	130-150	1½-6hrs
20-30	2,3	160-180	20-30
12-20	2,3	160-200	12-20
10-20	2,3	190-210	10-20
10-40	2,3	170-200	10-40
10-20	2,3,4*	180-200	10-20
30-45			
30-90	2,3	140/190	30-90
75-90	2,3,4*	90-100	60-90
20-30	2,3,4*	180-200	20-30
1½-3 hrs	2,3,4*	150-170	1½-3 hrs
30-60	2,3*	150-170	30-60
60-65	3*	150-160	60-65
30-35/500g			
25-35	3*	150-160	25-35
20-30	3*	170-180	20-30

14 GRILLING GUIDE

Grilling Suggestions & Chart

The times given are a guide only and you may need to increase or decrease these depending on your preferences.

The length of time your food takes to grill will be affected by its thickness and temperature.

Always grill with the door open to the first stop position unless fan grilling when the door may be left closed.

The door and hob may become hot. Take care to keep children away. Food to be grilled should be placed on the grill tray in the grill/roast dish and then placed into the grill rack. Addition of water to the pan will cause the food to be steam delaying browning.

Shelf positions are numbered from the top down.

		Grill Function			Fan Grill Function		
		Shelf	Temp °C	Time (mins)	Shelf	Temp °C	Time (mins)
Beef							
Kebabs					3	190	10-15
Meatballs					3	200	10-15
Steak	Rare	2	Hi	8-12			
	Medium	2	Hi	12-15			
	Well Done	2	Hi	15-20			
Hamburgers Well Done		2	Hi	10-15			
Chicken							
	Whole				3	180	30/500g
	Pieces				2,3	190	15-20
	Breast Fillet				3	170	18-20
	Chicken Kebabs				3	225	10-15
Lamb							
Roast					3,4	160	35/500g
Rack					3	180	35-45/500g
Steak / Chops					3	210	15-20
Chops	Medium Rare	2	Hi	12-15	3	210	15-20
	Well Done	2,3	Hi	15-20	3	210	20-25
Pork							
Roast					3,4	180	30/500g
Chops	Well Done	2,3	Hi	15-20	3	200	10-15
Ham Steak Well Done		2	Hi	12-15	3	200	12-15
Sausages Well Done		2	Hi	10-15	2	200-220	10-15

Roasting Suggestions & Chart

A large piece of meat requires fewer minutes per 500g than a smaller piece. Roasting times will be affected by the shape and size of the meat being roasted. Meat with a bone will cook more quickly than a rolled roast.

Always use a roasting dish without a cover and do not add water to your roast as this has a steaming effect.

Use a meat thermometer or meat probe to ensure an accurate result. As the internal temperature of the meat will continue to rise during standing, please allow for this in your calculation. This is particularly important if you want a rare or medium rare roast.

These temperature and times are a guide only and you may need to increase or decrease these depending on your preferences.

Average Roasting Times & Temperatures

		Temp °C	Minutes per 500g	Internal Temp °C
Beef	Rare	160-170	30-35	60-65
	Medium	160-170	35-45	65-75
	Well Done	160-170	45-60	75-80
Hogget/Lamb	Medium	160-170	30-40	75-80
	Well Done	160-170	45-60	80-85
Pork	Well Done	180-185	40-45	78
Chicken	Well Done	160-180	25-30	
Venison*	Rare	220	3.5 per cm thickness	65-70

* Brown prior to roasting in an oiled frypan on high heat.

16 CLEANING

Cleaning

Wipe the outside surfaces frequently using warm water and a household detergent or a spray on, wipe off cleaner.

Oven Door

1. To remove the oven door for easier cleaning, open the door to the first stop position.
2. Lift the door to disengage the hinges **by holding the handle only. Do not lift the door in the vicinity of the hinges**, as they are spring loaded and will snap back.
3. To replace, place hinge arms in the slots, lift the door by the handle and push from the bottom of the door to engage the hinges.

Oven & Oven Racks

Clean the inside of the oven while still warm using household detergents or an ammonia based cleaner, e.g. Handy Andy. "Off the shelf" oven cleaners may be used providing the instructions supplied by the manufacturers are followed carefully.

Oven Light

Turn oven off at wall before touching the oven light. The glass cover can be unscrewed for cleaning. Always replace the glass cover before using the oven.

Fan Cover & Fan

For cleaning, remove screw from bottom of fan shroud and lift up and towards you. Soak in warm water and detergent, rub with steel wool if badly stained. The fan is removed by turning the centre nut clockwise. Wash, dry and replace. The cover will only fit into the oven in one position. Use the slots as a guide. Refit and tighten the screw.

Warmer Drawer

The warmer drawer can be removed for cleaning. Pull out until it stops, then lift it clear of the Range. We recommend that the warmer drawer is removed or paper towels are placed under the door when cleaning the oven to avoid accidental spills of oven cleaner onto the warmer drawer.

Cooktop

The element bowls should be cleaned regularly to avoid food residue being burned on the enamel. Wipe out using warm water and detergent or a liquid cleaner containing ammonia.

The element bowls have an acid resistant finish but spillovers of acid foods should be wiped up as soon as possible to avoid damaging the enamel.

All surfaces can be wiped with a damp cloth and liquid detergent or non abrasive cleaner.

**Fisher & Paykel
Undertakes to**

**This warranty DOES
NOT cover**



***Service under this
Manufacturer's
Warranty must be
provided by Fisher &
Paykel.***

***When you purchase any new Fisher & Paykel
Whiteware Product you automatically receive a
two year Manufacturer's Warranty covering parts
and labour for servicing within New Zealand and
Australia.***

Repair or, at its option, replace without cost to the owner either for material or labour, any part of the Product, the serial number of which appears on the Product, which is found to be defective within TWO YEARS of the date of purchase.

- A. Service calls to which are not related to any defect in the Product. The cost of a service call will be charged if the problem is not found to be a Product fault. For example:
 1. Correct the installation of the product.
 2. Instruct you how to use the product.
 3. Replace house fuses or correct house wiring or plumbing.
 4. Correcting fault(s) caused by the user.
- B. Defects caused by factors other than:
 1. Normal domestic use or
 2. Use in accordance with the Product's User Guide.
- C. Defects to the Product caused by accident, neglect, misuse or Act of God.
- D. The cost of repairs carried out by non-authorized repairers or the cost of correcting such unauthorised repairs.
- E. Normal recommended maintenance as set out in the Product's User Guide.

Such service shall be provided during normal business hours. This Warranty Certificate should be shown when making any claim.

This Warranty is an extra benefit and does not affect your legal rights.

This Warranty applies only to product purchased in New Zealand and Australia.

Please keep this Use & Care Manual in a safe place. Do not return to Fisher & Paykel.

18 PRODUCT DETAILS & CUSTOMER CARE

PRODUCT DETAILS Fisher & Paykel Ltd Model/Serial No.

Date of Purchase _____
Purchaser _____
Dealer _____
Suburb _____
Town _____
Country _____

Before You Call Check ...

Before you call for service or assistance ...
Check the things you can do yourself.
Refer to your Use & Care Manual and check...
1. Your product is correctly installed
2. You are familiar with its normal operation
If after checking these points you still need assistance, please refer to the following...

NEW ZEALAND
Toll Free:
0800 FP CARE
0800 37 2273

In New Zealand if you need assistance ...*
Call your Fisher & Paykel retailer who is trained to provide information on your product, or if we can be of any further help, please contact our Customer Care Centre.
Email: Customer.Care@fp.co.nz
Fax: (09) 273 0656
Postal Address: PO Box 14-917,
Panmure, Auckland

If you need service ...*
Fisher & Paykel has a network of independent Fisher & Paykel AUTHORISED SERVICE CENTRES whose fully trained technicians can carry out any service necessary on your product. Your dealer or our Customer Care Centre can recommend an AUTHORISED SERVICE CENTRE in your area.

**Before You Call
Check ...**

Before you call for service or assistance ...

Check the things you can do yourself.
Refer to your Use & Care Manual and check...

- 1.** Your product is correctly installed
 - 2.** You are familiar with its normal operation
- If after checking these points you still need assistance, please refer to the following...

AUSTRALIA
Toll Free: 1300 650 590
from anywhere within
Australia

In Australia if you need assistance ...*

Call the Fisher & Paykel CUSTOMER CARE CENTRE and talk to one of our Customer Care Consultants.

Email: Customer.Care@fp.com.au

Phone: (07)3826 9100 ***Fax:*** (07) 3826 9298

Postal Address: PO Box 798 Cleveland, QLD 4163

If you need service ...*

Fisher & Paykel Australia Pty Ltd has a network of independent Fisher & Paykel AUTHORISED SERVICE CENTRES whose fully trained technicians can carry out any service necessary on your product. Your State Office or our Customer Care Centre can recommend an AUTHORISED SERVICE CENTRE in your area.

QUEENSLAND

Australian State Offices

Unit 1/400 Nudgee Rd, Hendra, Brisbane Qld 4011
Ph: (07) 3860 9170 Fax: (07) 3860 9179

VICTORIA

1507 Centre Rd, Clayton, Melbourne, Vic 3168
Ph: (03) 9542 4660 Fax: (03) 9542 4668

WESTERN AUSTRALIA

Lot 12/137 Pilbara St., Welshpool, WA 6106
Ph: (08) 9356 4520 Fax: (08) 9356 4529

NORTHERN TERRITORY

Unit 1, 46 McMinn St., Darwin, NT 0800
Ph: (08) 8981 0440 Fax: (08) 8981 0755

**NEW SOUTH WALES
SYDNEY**

16 Parramatta Rd, Lidcombe, NSW 2141,
Private Bag 7, Silverwater DC NSW 1811
Ph: (02) 8745 8220 Fax: (02) 8745 8288

**NEW SOUTH WALES
NEWCASTLE**

27 Pendlebury Road, Cardiff, NSW 2285
Ph: (02) 4954 6011 Fax: (02) 4954 6145

SOUTH AUSTRALIA

10-12 Lafitte Road, Wingfield, SA 5013
Ph: (08) 8344 0450 Fax: (08) 8344 0459

*** If you Call or Write,
please provide ...**

Please provide, name and address, model number, serial number, date of purchase and a complete description of the problem. This information is needed to provide a better response to your request for assistance.

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The product specifications in this booklet apply to the specific products and models described at the date of issue. Under our policy of continuous product improvement, these specifications may change at any time. You should therefore check with your Dealer to ensure this booklet correctly describes the product currently available.

***New Zealand Customer Care Centre, toll free - 0800 37 2273
- 0800 FP Care***

Australian Customer Care Centre, Priority - 1300 650 590

*Date of Issue: **November 2000***



*Part No. **599080B***